

MICROWAVE OVEN (COMMERCIAL)

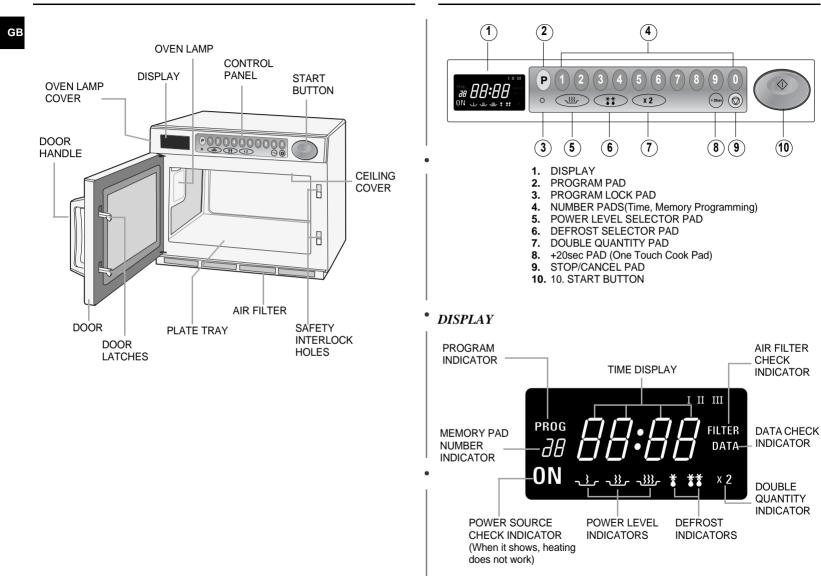
Owner's Instructions and Cooking Guide

CM1929 (1850 Watt) CM1629 (1600 Watt) CM1329 (1300 Watt)



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Oven



Control Panel

Using this Instruction Booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step reocedures use two different symbols.



Important

Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- (a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- (b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) Door, door seals and sealing surfaces
 - (2) Door hinges (broken or loose)
 - (3) Power cable
- (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautiones

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

- 1. DO NOT use any metallic cookware in the microwave oven:
 - Metallic containers
 - Dinnerware with gold or silver trimmings
 - Skewers, forks, etc.
 - Reason: Electric arcing or sparking may occur and may damage the oven.
- 2. DO NOT heat:
 - Airtight or vacuum-sealed bottles, jars, containers Ex) Baby food jars
- Airtight food.
 - Ex) Eggs, nuts in shells, tomatoes
 - Reason: The increase in pressure may cause them to explode.
 - <u>Tip:</u> Remove lids and pierce skins, bags, etc.
- 3. DO NOT operate the microwave oven when it is empty.
- Reason: The oven walls may be damaged.
 - <u>Tip:</u> Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.
- DO NOT cover the rear ventilation slots with cloths or paper. <u>Reason</u>: The cloths or paper may catch fire as hot air is evacuated from the oven.
- 5. ALWAYS use oven gloves when removing a dish from the oven.
- Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore <u>hot</u>.
- DO NOT touch heating elements or interior oven walls. <u>Reason</u>: These walls may be hot enough to burn even after cooking has finished, enen though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of
- the oven. Let the oven cool down first. **7.** To reduce the risk of fire in the oven cavity:
 - Do not store flammable materials in the oven
 - Remove wire twist ties from paper or plastic bags
 - Do not use your microwave oven to dry newspapers.
 - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply
- 8. Take particular care when heating liquids and baby foods.
 - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
 - Stir during heating, if necessary, and ALWAYS stir after heating.
 - Take care when handling the container after heating. You may burn yourself, if the container is too hot.
 - A risk of delayed eruptive boiling exists.
 - To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.
 - <u>Reason</u>: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.

Safety Precautiones (continued)

- GB
- In the event of scalding, follow these FIRST AID instructions:
 - * Immerse the scalded area in cold water for at least 10 minutes.
 - * Cover with a clean, dry dressing.
 - * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- ALWAYS check the temperature of baby food or milk before giving it to the baby.
- NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated. Tenga cuidado de no estropear el cable de alimentación.
- 9. Be careful not to damage the power cable.
 - Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
 - Do not operate this appliance if it has a damaged power cable or plug.
- **10.** Stand at arm's length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

- 11. Keep the inside of the oven clean.
 - Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- You may notice a "Clicking" sound during operation(especially when the oven is in defrosting).
 - <u>Reason</u>: This sound is normal when the electrical power output is changing.
- **13.** When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven

WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

Only allow children to use the oven without supervicion when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Installing Your Microwave Oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

- Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by leaving at least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above. (For stacking see page 17.)
- Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- 3. Remove all packing materials inside the oven.
 - 4. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
 - 5. This microwave oven has to be positioned so that plug is accessible.
 - Be sure to remove the protective film from outer case. The protective film is on the outer case to prevent scratches. When installing or before using, be sure to remove it.

Outdoor Use

This microwave oven is not designed for outdoor use. You should use it indoors only.

During Air Cooling

Do not turn power off while the cooling fan is automatically air-cooling for 1min.

Recommendations

- ☑ DO NOT install the microwave oven in hot or damp surroundings. Example: Next to a traditional oven or radiator.
- The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
- ☑ Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Cooking / Reheating

One-stage cooking

This oven is preset at the factory for automatic operation. Make sure the oven is plugged into a properly earthed electrical outlet and "ON" appears in the display window.

Open the door(The oven lamp will be turned on.).

Put the food into a suitable container, place it in the centre of the oven and then close the door securely (The oven lamp will go off.).



1. Select the desired power level by pressing the **Power** Level Selector pad. Result :

The selected power level will be displayed in the display window.



- 123456
- 2. Set the desired heating time by pressing the NUMBER pads. The selected time is displayed in the display Result :
 - window. 12:00
 - \bowtie The maximum time according to each cooking power level can be referred to in the title "Power Levels ans Time Variations" on page 6. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the maximum value. It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press CANCEL and to enter a new power level and cooking time.



- 3. Press button:
 - Result: The oven lamp and cooling fan will be turned on. Heating will start.

The time on digital display will count down.

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 \bowtie When all time is elapsed, the end of cycle Beep Tone will sound 4 times and all heating will stop. The oven lamp will go off. For 1 min, the display shows '0' and the cooling fan will keep working in order to cool down the interior parts. During the time, the fan will not stop even when

you open the door. 1 min later it will stop. Food may be removed from oven whilst the fan is still runnina.

- 4. Open the door and take the food out. Close the door. The oven lamp will go off.
- $\mathbf{\overline{\times}}$ Whilst in a heating cycle, one press on
 pad stops the oven. At this time, the Power Check Indicator "ON" starts blinking and goes off when the \odot pad or \diamondsuit button is pressed again. You can restart it by pressing the \Diamond button or a second press on \bigcirc pad will cancel the selected program. While NOT in a heating cycle, one tap on \odot pad cancels the selected program. You can press +20sec pad one or more times in order to add the

cooking time by 20 seconds. But you can not exceed the maximum time per power level allowed for power level selected.

- \bowtie When you first plug in the power cord, the oven beeps once and all the indicators show for 5 sec in the display window.
- \bowtie When heating cycle is completed and you open the door, the oven lamp automatically turns on and goes off 1 min later.
- \bowtie When you open the door whilst in a heating cycle, the oven stops operating and the oven lamp automatically turns on for 1 min and goes off 1 min later. If you leave the oven door open for more than 1 min, the oven beeps once every minute and after 5 min the power source check indicator 'ON' appears in the display window.

5

Cooking / Reheating (continued)

B Multi-stage cooking



- 1. Select the desired power level by pressing the **POWER** LEVEL Selector pad or **DEFROST** pad.
 - <u>Result</u>: The selected power level will be displayed in the display window.



- 123450
- Set the desired heating time by pressing the NUMBER pads.
 Result : The selected time is displayed in the display



- The maximum time according to each cooking power level can be referred to in the title "Power Levels ans Time Variations". The NUMBER pads will not operate or respond when you press a cooking time exceeding the maximum value. It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press CANCEL and to enter a new power level and cooking time.
- **3.** Repeat steps 1 and 2 for **II** or **III** stage memory programming.



3 ↔ button. The oven lamp and cooling fan will be turned on. The oven will automatically start heating according to pre-programed cooking time and power level.(I stage → II stage → III stage). The time on digital display will count down.



You can not set up the same **POWER LEVEL** or **DEFROST**. It operates as setting up sequence.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between the power levels below.

Damastanat	CM1929		CM1	629	CM1329		
Power Level	Percen- tage	Output	Percen- tage	Output	Percen- tage	Output	
HIGH (-)) MEDIUM (-)) LOW (-) HIGH DEFROST (**) LOW DEFROST (*)	100 % 70 % 50 % 20 % 10 %	1850 W 1295 W 925 W 370 W 185 W	100 % 70 % 50 % 25 % 13 %	1600 W 1120 W 800 W 400 W 208 W	100 % 70 % 50 % 30 % 15 %	1300 W 910 W 650 W 390 W 195 W	

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

Power Level	Max. Time
HIGH (ﷺ)	25 min.
MEDIÚM (اعند)	40 min.
LOW (بند)	40 min.
HIGH DEFROST (**)	50 min.
LOW DEFROST (*)	50 min.

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Stopping the Cooking

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking	Then
Temporarily	Open the door or press
Completely	Press the

If you want to cancel any cooking settings before starting cooking, simply press CANCEL(⊚) once.

Repeat Feature



- You can repeat the previous cooking setting (regardless of manual or automatic memory heating) by pressing the START((◊) button. The oven starts with exactly the same heating time and power level that were used in the last operation.
- **2.** The repeat feature will be cancelled once the power source is cut off.

Using +20sec Pad

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This is a ONE TOUCH COOK pad.

By touching the pad once, you can start heating instantly. You can increase the cooking time by pressing the +20sec pad while heating is being done.

A cooking time increases by 20 seconds at each press on +20sec pad. But it can not exceed the maximum time.

Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- Check how cooking is progressing at any time simply by
- opening the door
- Close the door
- Increase the remaining cooking time



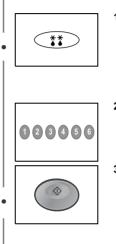
Before operating the oven, times can be increased/decreased using either the time pads or **+20sec** button During the operating, time may only be added by using the **+20sec** button.

Using the Defrost Feature

The Defrost feature enables you to defrost meat, poultry or fish.

Use only containers that are microwave-safe.

Open the door. Place the frozen food in the centre of the plate tray. Close the door.



- Press the Defrost selector pad to set DEFROST HIGH

 (**) or DEFROST LOW (*) as you wish.
 Result: The selected DEFROST indicator appears in the display.
- 2. Press the NUMBER pads to set the defrosting time. (Max. 50 min)

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49:59 <sup>I</sup>
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50:00

- It is not possible to set a defrosting time for longer than 50min. The defrost indicator will flash and it is advisable to press CANCEL((☉) and enter a new defrost level and time.
- When the oven was operating for longer than 25 min under Defrosting cycle, you can NOT change the power level from Defrosting to Heating(Cooking/Reheating) mode.

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Memory Pads Programming

One-stage



- 1. Hold down PROGRAM LOCK() and then press PROGRAM(P) pad. Hold together for 2 sec.
 - Be sure to press the pads firmly. <u>Result</u>: PROG indicator appears in the digital display.



- 123456
 - 2. Press appropriate NUMBER pad for the desired memory number. <u>Result :</u> Selected memory program code appears





- 3. Select power level by pressing the **POWER LEVEL** pad or **DEFROST** pad.
 - <u>Result</u>: Default power level HIGH appears in the display at first press of the **POWER LEVEL** pad.
 - Press the POWER LEVEL pad or DEFROST pad one or more times until you get the desired power level.

The maximum time according to each cooking

power level can be referred to in the title "Power Levels and Time Variations" on page 6. The **NUMBER** pads will not operate or respond when you press a cooking time exceeding the

It is not possible to set a cooking time for longer than the maximum time allowed on the chosen program. It is advisable to press **CANCEL** and to enter a new power level and cooking time.



maximum value.

 $\mathbf{\mathbf{x}}$

4. Press NUMBER pads to set the cooking time.

123456

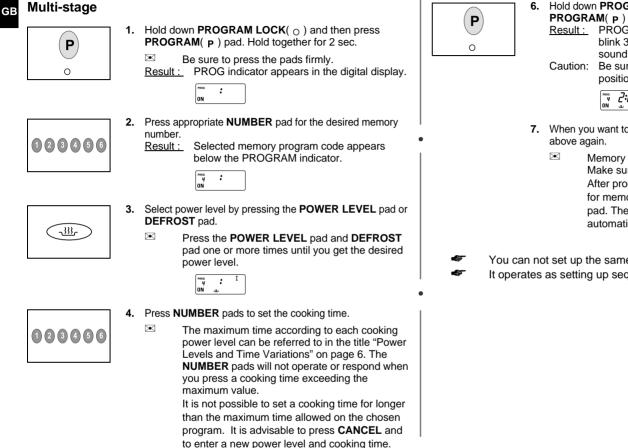
- **P**
- Hold down PROGRAM LOCK(○) and then press PROGRAM(P) pad. Hold together for 2 sec once again. <u>Result:</u> PROG indicator and memory number indicator blink 3 times in the digital display with a beep sound. And then the display goes blank. Caution: Be sure to press the pads firmly in the right position.

2:00 I 1800 4 0N

- 6. When you want to program more, repeat the procedures above again.
 - Memory programs are available up to 30 items. Make sure the unit is properly programmed. After programming is finished, all you have to do for memory cooking is to press the NUMBER pad. Then the selected memory program automatically starts cooking.

9

Memory Pads Programming (continued)



5. Repeat steps 3 and 4 for II or III stage memory programming.

6. Hold down **PROGRAM LOCK**(\cap) and then press **PROGRAM**(**p**) pad. Hold together for 2 sec once again. Result : PROG indicator and memory number indicator blink 3 times in the digital display with a beep sound. And then the display goes blank. Caution: Be sure to press the pads firmly in the right position.



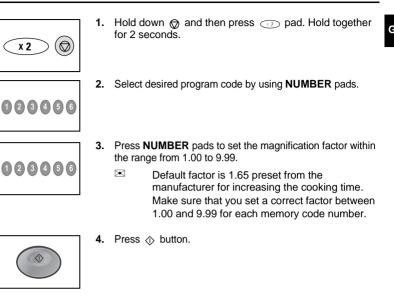
- 7. When you want to program more, repeat the procedures
 - Memory programs are available up to 30 items. Make sure the unit is properly programmed. After programming is finished, all you have to do for memory cooking is to press the NUMBER pad. Then the selected memory program automatically starts cooking.
- You can not set up the same **POWER LEVEL** or **DEFROST**.
 - It operates as setting up sequence.

How to Operate Memory Cooking

After having finished memory programming, just press the NUMBER pad of the memory number you want to select. The oven will automatically start heating according to the pre-programmed cooking time and power level.

- **1.** Make sure the oven is plugged into a properly earthed electrical outlet and "ON" appears in the display window.
- 2. Open the door. The oven lamp will be turned on.
- 3. Put the food into a suitable container, place it in the centre of the oven and then close the door securely. Result : The oven lamp will go off.
- 4. Press NUMBER pad.

The selected memory program automatically Result : starts heating. But, NUMBER pad 1, 2, 3 operate after 2 seconds.



Double Quantity Pad Programming

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Press pad to exit the programming mode. Though you can successfully set a double quantity factor whose setting might result in excess of the maximum time allowed for each power level, the oven does not operate exceeding the maximum time.

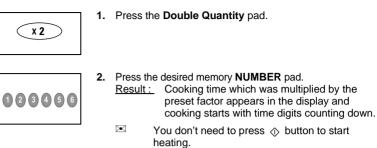
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Double Quantity Pad Programming (continued)

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Feature	Key Entry	Display	Remark
	Hold down CANCEL(\bigcirc) and then \bigcirc pad.	-ÈRIQÉ- ON x2	Hold down for 2 sec.
	Code No.	Prog F 1.65 IN x2	After 1 sec, default value shows in the display window.
Double Quantity Factor Edit	(Input desired factor value.)	Prog <i>F2.00</i> / <i>F2.00</i> / x2	1.00 ~ 9.99 available (Change the factor if required.)
	START(☆)		If you don't want to change more, press CANCEL to exit the editing mode.
	New Code No.	Prog F 1.65 2 F 1.65 0N x2	Skip this step if not necessary.
	(Input desired factor value.)	Prog <i>F 2.30</i> 2 F 2.30 0N x2	Skip this step if not necessary.
	START(☆)		Skip this step if not necessary.
	CANCEL(⊕)	(Mode cancel)	This exits the editing mode.

How to Operate Double Quantity Pad



Programming Air Filter Clean Time

When the air filter check indicator (FILTER) appears in the display window after a certain time of use, you should clean the air filter according to the instructions "Cleaning the Air Filter" on page 16 in this booklet. Then follow the procedure as below if you want to change the air filter clean time.



- **1.** Hold down **PROGRAM LOCK**(\cap) and then press NUMBER 3 pad. Hold together for 2 seconds.
 - Result: The display will show the length of time in hours between cleaning the air filter you have programmed in or the original time preset by the manufacturer.
 - \bowtie Default clean time is 500 hours in terms of pure oscillating time, not the continuity time.



 \bowtie You can set up to 999 hours.



3. Hold down **PROGRAM LOCK**(o) and then press NUMBER 3 pad.

2. Press NUMBER pads to set the desired clean time.

Hold together for 2 seconds in order to save the new value.

This completes the programming of the air filter clean time.



- 4. Press **CANCEL**(\bigcirc) pad to return to cooking mode.
 - \bowtie .After the clean time has expired, you should clean the air filter. See page 16.

Controlling Beep Tone

You can select the beep tone you require. There are 4 sound levels available.



Hold down CANCEL(() and then press NUMBER 0 pad. Hold together for 2 seconds.

Result : Beep tone is changed to one level higher than current one.

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 \bowtie Beep tone 0 does not make beep sound.

Settings are circulating whenever you press the hidden keys in the following order.

Snd $0 \rightarrow$ Snd $1 \rightarrow$ Snd $2 \rightarrow$ Snd $3 \rightarrow$ Snd 0 (No sound)

 $\mathbf{\overline{x}}$ Default tone is Snd 2.

Error Codes

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Erroe Items	Code	Error Beep	Cause	Remedy
Power frequency Error (50/60Hz)	E1	-	Power frequency is other than 50 Hz.	Unplug the power cord plug and check if the power frequency is 50 Hz. Plug the power cord in 50 Hz power source and see If "E1" appears. If the error code is displayed again even after the correct power source is provided, contact the nearest service centre.
HVT-I Power Error	E41	One long beep for 2 sec	The circuitry inside the oven is not working correctly.	Unplug the power cord and wait for 10 seconds. Plug the power cord in again and check if the error code "E41" appears again. If the symptom persists, contact the nearest service centre.
HVT-II Power Error	E42	One long beep for 2 sec	The circuitry inside the oven is not working correctly.	Unplug the power cord and wait for 10 seconds. Plug the power cord in again and check if the error code "E42" appears again. If the symptom persists, contact the nearest service centre.
EEPROM Error	E5	One long beep for 2 sec	Memory IC (EEPROM IC) is not working correctly. In this case, other features except for memory function work properly. (You can operate the oven manually)	Press CANCEL pad one or more times and try to start a memory heating. If the error code "E5" persists, contact your nearest service centre.

Hidden Keys

Feature	Key En	try	Display	Remark
	Key 1	Next		
Continuity time total	CANCEL (⊘)	1	0N 99 99	Hold together for 2 sec. Unit: 10 hrs.
Magnetron oscillating time total	CANCEL (⊘)	2	ON 9999	Hold together for 2 sec. Unit: 1 hr.
Number of times of use by memory	CANCEL (⊘)	Start	PROG DATA ON	Hold together for 2 sec.
program code	Code N	NO.	PROG / data ON	
	(Data displa 2 sec		Prog 1]] data ON	739 times of use
	(New code set after displa	data	PROG 2 DATA ON	
	CANCEL	(⊘)	(Mode Cancel)	
Heating time per memory program code	CANCEL (⊘)	Ρ	PROG /://] / /://] ON .u.	Hold together for 2 sec.
(Automatic sequential display)			(Sequentially displays for 3 sec from 1 to 30)	
	CANCEL	(⊘)	(Mode Cancel)	

Note: Press Key 1 and then the next one. Hold for 2 secs.

Care of Your Microwave Oven

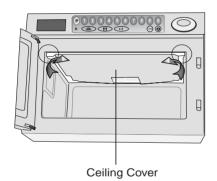
Cleaning the Microwave Oven

- 1. Unplug the oven from the electrical socket before cleaning.
- 2. Clean the inside of the oven. Wipe up all spills with a damp cloth. Kitchen detergent solution may be used if the oven gets too dirty. Do not use harsh detergents or abrasives.
 - If food remnant or spilled liquids stick to the oven walls, or between door seal and door surface, they will absorb microwaves possibly resulting in arcing or sparks.
- 3. Clean the outside of the oven with soap and water, then dry with a soft cloth. Caution: Make sure that water does not get into the back ventilation or control panel opening.
- 4. When you clean the window of the door, be sure to use a soft cloth after washing with very mild soap and water. Do not use window cleaner as the front door can be scratched by harsh soap or cleaners.

Care of Your Microwave Oven (continued)

GB Cleaning the Ceiling Cover

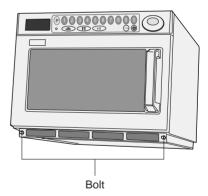
- 1. Hold side stoppers of ceiling cover with both hands and pull them in and down. Then take the ceiling cover out of the oven cavity.
- 2. Rinse ceiling cover in soapy water or Food Sanitizer Solution.
- 3. Be sure to replace the ceiling cover before using the oven.
 - **Caution**: Ceiling cover must be in place securely when you use the oven. When you removed the Ceiling Cover for the purpose of cleaning, be sure to be extremely careful about the exposed inside components on the top of the oven cavity. If any of them are deformed, abnormal symptom can happen such as arcing or sparks during operation. In case of such problem, contact the nearest after-sales service centre.



Cleaning the Air Filter

Clean the Air Filter regularly according to the following instructions. The oven may have problems when the Air Filter becomes clogged with dust.

- 1. Remove the bolt at both ends of the Air Filter.
- 2. Lift the Air Filter off the post carefully.
- 3. Wash this filter in warm soapy water.
 - 4. Be sure to replace the Air Filter before using the oven.
 - If the Air Filter becomes clogged with debris, this will cause an overheating problem on the oven.
 - If the want to change the air filter clean time, refer to "Programming Air Filter Clean Time" in page 13.



Installation Instructions for Stacking

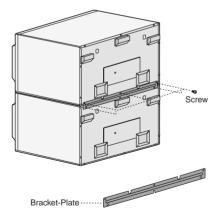
Important

- 1. Disconnect the power cord from the wall socket before attempting installation.
- 2. For stacking installation, you must use the "bracket plate" which is enclosed with this unit.
- 3. The maximum stacking height is two units.

Stacking the two units is limited to the following models. CAUTION: Be sure the oven cavity is empty.

Installation

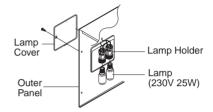
- 1. Stack two units together.
- 2. Remove 6 screws as shown in the figure.
- 3. Place the Bracket-plate to join the two units.
- 4. Attach and tighten 6 screws as shown in the figure here.
- 5. Ensure the top oven is at a safe and workable height.



Replacement of Lamp

Important

- 1. Remove a screw securing the lamp cover.
 - You don't need to remove outer panel to replace lamp.
- 2. Remove the lamp by rotating it clockwise.
- 3. Replace with a new lamp by rotating it counter-clockwise.



Cookware Guide

GB To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookwa	are	Microwave- Safe	Comments
Alumin	ium foil	√ X	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China a	and earthenware	√	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
•	sposable polyester✓Some frozen foods are packaged i these dishes.		Some frozen foods are packaged in these dishes.
Fast-fo	od packaging Polystyrene cups containers Paper bags or	√ X	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire.
•	newspaper Recycled paper or metal trims	X	May cause arcing.
Glassw	are		
•	Oven-to-table ware	1	Can be used, unless decorated with a metal trim.
•	Fine glassware	\checkmark	Can be used to warm foods or liquids. Delicate glass may break or crack if
•	Glass jars	1	heated suddenly. Must remove the lid. Suitable for warming only.
Metal • •	Dishes Freezer bag twist ties	X X	May cause arcing or fire.
Paper •	Plates, cups, napkins and	1	For short cooking times and warming. Also to absorb excess moisture.
•	Kitchen paper Recycled paper	×	May cause arcing.

Plastic						
•	 Containers Cling film Freezer bags 		Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures.			
•			Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will			
•			escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.			
Wax or	grease-proof paper	~	Can be used to retain moisture and prevent spattering.			
\checkmark	: Recommen	ded				
\>	: Use Cautior	า				
X	: Unsafe					

Cooking Guide

F : Frozen	C :					
Recipe	Method	Power		Timing		Stand
		Level	1850W	1600W	1300W	Time
BREAD & PAST	RIES				•	
To Defrost						
Vienna Baton 9" F		DEFROST 1(**)	0'45"	0'50"	0'50"	5 mins
Vienna Baton 9" X 2 F		DEFROST 1(**)	1'10"	1'15"	1'20"	5 mins
Gateaux, ind. Slice F	Place on plate	DEFROST 2(*)	2'30"	2'40"	2'50"	5 mins
To warm	•	•			•	
Quiche 11" sliced 136g	Place on plate	DEFROST 1(**)	3'00"	3'00"	3'00"	1 min
		HIGH	0'40"	0'45"	0'50"	1 min
Mince pies ind. X 2 F	Remove from tin foil Place on plate	HIGH	0'10"	0'15"	0'15"	1 min
Fruit pie F	Place on plate	HIGH	0'40"	0'45"	0'45"	1 min
Croissant X 2 F	Place on plate	HIGH	0'05"	0'10"	0'10"	1 min
Pastry, baked 227g C	Place on plate	HIGH	0'45"	0'55"	1'00"	1 min
Chicken & mushroom pie X 2 C	Remove foil. Place on plate	HIGH	0'45"	0'55"	1'00"	1 min
Chicken & mushroom pie C	Place on plate, remove foil	HIGH	0'30"	0'40"	0'45"	1 min
SNACK & STAR	TERS	•	•		•	
To cook						
Bacon, rasher C	Place on rack	HIGH	1'30"	1'40"	1'50"	1 min
Eggs, poached X 2 C	Place in ramekins	HIGH	0'30"	0'40"	0'45"	1 min
Eggs, scrambled X2 C	Beat eggs and place in bowl	HIGH	25"-30"	30"-40"	35"-45"	1 min
Sausages X 2 Thick C	Pierce	MED	1'00"	1'10"	1'20"	2 mins

Recipe	Method	Power Level	1850W	Timing 1600W	Stand Time
SNACK & STARTH	ERS				

Recipe	Method	Power		Timing		Stand
		Level	1850W	1600W	1300W	Time
To Reheat		•		•	•	
Sausages Cumberland F	Place on plate	MED	2'00"	2'10"	2'20"	2 mins
Full breakfast C	Cover	MED	2'30"	2'40"	2'50"	1 min
Beefburgers F		HIGH	0'55"	1'05"	1'10"	1 min
Chickenburger F		HIGH	0'55"	1'05"	1'10"	1 min
Donner kebab 162g F		HIGH	1'00"	1'10"	1'20"	1 min
Hot Dog F		HIGH	1'00"	1'10"	1'20"	1 min
Pizza 190g F	Place on plate	LOW	2'30"	2'45"	3'00"	2 mins
Chargrilled ribs 200g F	Place on plate	MED	3'30"	3'45"	4'00"	1 min
Wings of fire X 6 F	Arrange on plate, thin parts to center	HIGH	2'00"	2'15"	2'30"	1 min
Baked Beans 500g	Cover and Stir half way	HIGH	2'00"	2'10"	2'20"	2 mins
Baked Beans 250g	Cover and Stir half way	HIGH	1'00"	1'05"	1'10"	2 mins
DESSERTS		•		•	•	
To warm						
Apple Crumble 200g F	Cover in dish	HIGH	1'20"	1'30"	1'40"	2 mins
Christmas Pudding 150g C	Place in bowl	HIGH	0'20"	0'25"	0'30"	2 mins
Jam Roly Poly 80g F	On a plate	HIGH	1'00"	1'05"	1'10"	2 mins
Crepes Suzette 2 F	Pierce film	HIGH	0'50"	1'00"	1'10"	1 min
Suet Sponge pudding F	X 2 X 1	HIGH HIGH	0'35" 0'40"	1'05" 0'50"	1'30" 1'00"	2 mins 2 mins
Sponge pudding F	X 2 X 1	HIGH HIGH	0'35" 0'40"	1'05" 0'45"	1'30" 0'45"	2 mins 2 mins

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Cooking Guide (continued)

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F : Frozen

Recipe	Method	Power	Timing			Stand	
		Level	1850W	1600W	1300W	Time	
RECIPE DISH E	NTREES						
To Reheat							
Amorini & Stilton bake C	Place in microwave safe dish	HIGH	3'30"	3'40"	3'50"	1 min	
Chicken Tikka masala F	Pierce film	HIGH	3'20"	3'30"	3'40"	2 mins	
Thai Green Chicken curry F	Pierce film	HIGH	3'00"	3'15"	3'30"	2 mins	
Chilli con Carne F	Pierce film	HIGH	3'30"	3'45"	4'00"	2 mins	
Chicken cooked 1/ 2 Chilled	Place in m/w in pierced bag	MED	4'30"	5'00"	5'30"	2 mins	
Lasagne 192g	Place in microwave safe dish	MED	4'00"	4'15"	4'30"	2 mins	
Moules Marinieres 466g F	Pierce bag	HIGH	2'30"	2'45"	3'00"	2 mins	
Salmon & Avacodo Paupiette C	Pierce bag	HIGH	2'30"	2'45"	3'00"	2 mins	
Shepherd's pie 300g C	Place in oven and cover	MED	3'00"	3'15"	3'30"	2 mins	
Suet puddings chilled	Cover - place upright on microwave safe plate	LOW	4'00"	4'20"	4'40"	2 mins	
Supreme of chicken in red pesto 312g F	Pierce bag place on plate	DEFROST 1(**) HIGH	5'00" 3'30"	5'00" 3'45"	5'00" 4'00"	1 min	
Tagliatelle carbonara C	Pierce film, place on plate	HIGH	1'40"	2'00"	2'20"	1 min	
Tortellini formaggio C	Place in dish and cover	HIGH	2'00"	2'15"	2'30"	1 min	
Vegetable Cumberland Pie C	Place in microwave safe dish	HIGH	3'20"	3'35"	3'50"	1 min	
Plated Meal 350g C	Covered	HIGH	2'00"	2'15"	2'30"	1 min	
Plated Meal 700g C	Covered	HIGH	3'00"	3'15"	3'30"	1 min	

Recipe	Method	Power	Timing			Stand	
		Level	1850W	1600W	1300W	Time	
FRESH VEGETABLES							
To cook 500g							
Beans, green sliced	60ml/4tbsps water cover	HIGH	3'00"	3'15"	3'30"	2 mins	
Brocolli, florets	60ml/4tbsps water cover	HIGH	3'00"	3'15"	3'30"	2 mins	
Cabbage, shredded	10tbsps water cover	HIGH	5'00"	5'30"	6'00"	2 mins	
Carrots, sliced	60ml/4tbsps water cover	HIGH	3'30"	3'45"	4'00"	2 mins	
Cauliflower, florets	60ml/4tbsps water cover	HIGH	3'30"	3'45"	4'00"	2 mins	
Whole Green beans	60ml/4tbsps water cover	HIGH	3'30"	3'45"	4'00"	2 mins	
Potatoes, jacket	Turn half way	HIGH	10'00"	11'00"	12'00"	5 mins	
Sprouts	60ml/4tbsps water cover	HIGH	4'30"	4'45"	5'00"	2 mins	
Beans, green sliced	Cover, stir half way through cooking	HIGH	3'00"	3'15"	3'30"	2 mins	
Beans, whole	Cover, stir half way	HIGH	4'00"	4'15"	4'30"	2 mins	
Brocolli Florets	Cover, stir half way	HIGH	4'00"	4'15"	4'30"	2 mins	
Cabbage, shredded	Cover, stir half way	HIGH	4'00"	4'15"	4'30"	2 mins	
Carrot batons	Cover, stir half way	HIGH	4'00"	4'15"	4'30"	2 mins	
Cauliflower, florets	Cover, stir half way	HIGH	4'00"	4'15"	4'30"	2 mins	
Corn on the Cob	Cover	HIGH	4'00"	4'30"	5'00"	2 mins	
Corn, whole baby	Cover, stir half way	HIGH	5'00"	5'15"	5'30"	2 mins	
Mushrooms, whole	Cover, stir half way	HIGH	3'00"	3'15"	3'30"	2 mins	

Cooking Guide (continued)

F : Frozen	C : Chilled					
Recipe	•		Timing			Stand
		Level	1850W	1600W	1300W	Time
FRESH VEGETABLES						
To cook 500g						
Potatoes, jacket 230~290g X 1		HIGH	3'00"	4'00"	4'30"	2 mins
Potatoes, Mashed X 2 Potatoes, Mashed X 4		HIGH HIGH	6'00" 10'00"	6'30" 11'15"	7'00" 12'30"	2 mins 2 mins
Ratatouille 500g		HIGH	3'30"	4'00"	4'30"	2 mins
Sprouts	Cover, stir half way	HIGH	3'00"	3'30"	4'00"	2 mins
RICE, 500g						
To Reheat						
Rice, boiled F	Cover, stir half way	HIGH	3'00"	3'15"	3'30"	2 mins
Rice, Pilau F	Cover, stir half way	HIGH	3'00"	3'15"	3'30"	2 mins

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Plate tray
- ALWAYS ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.
- 1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
- **2.** Remove any splashes or stains on the inside surfaces with a soapy cloth. Rinse and dry.
- 3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the plate tray and heat for three minutes at maximum power.
 - DO NOT spill water in the vents.
 - NEVER use any abrasive products or chemical solvents.
 - Take particular care when cleaning the door seals to ensure that no particles:
 - Accumulate
 - · Prevent the door from closing correctly
 - Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

• Broken hinge

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- Deteriorated seals
- Distorted or bent oven casing

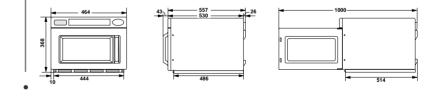
Only a qualified microwave service technician should perform repairs.

- NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
 - Unplug it from the wall socket
 - Contact the nearest after-sales service centre

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	CM1929 CM1629		CM1329		
Power source	230 V ~ 50 Hz				
Power consumption Microwave	3200 W 3000 W		2600 W		
Output power	1850 W (IEC-705) 240 V: 1850 W	1600W (IEC-705) 240 V: 1600 W	1300W (IEC-705) 240 V: 1300 W		
	230 V: 1780 W	230 V: 1540 W	230 V: 1250 W		
Operating frequency	2, 450 MHz				
Dimensions (W x H x D) Outside Oven cavity	464 x 368 x 557 mm 370 x 190 x 370 mm				
Volume	26 litre				
Weight Net	32 Kg approx.				



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